

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Petro Mart	Permit# 72441	Date 5/28/14	Grade A	Score (100 - demerits) 97
Address # 1 Carver Dr	Establishment Code 09	Risk Low	Time in 9:20am	
City Litchfield	State IL	Zip 62056	Phone Number 717/324-3343	Time out 10:20am
Owner/Agent Jill Castleman	Compliant with the Smoke-Free Illinois Act? YES NO (circle one)			

Purpose of Inspection (circle one): **Routine** Follow-up Pre-opening Smoking Complaint Educational Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=out of compliance N/O=not observed N/A=not applicable
C=corrected on-site during inspection R=repeat violation (2X demerits)

Compliance Status	C	R
Demonstration of Knowledge 5 points		
1 IN OUT N/A		
Compliance with Certified Manager Requirement		
Employee Health 5 points		
2 IN OUT		
Employee health policy and procedures		
Good Hygienic Practices 6 points		
3 IN OUT NA NO		
Proper glove use		
4 IN OUT		
Proper eating, tasting, drinking, tobacco use		
5 IN OUT		
Personal hygiene and cleanliness		
Preventing Contamination by Hands 8 points		
6 IN OUT		
Hands clean, handwashing procedures		
7 IN OUT N/A		
No bare hand contact with RTE foods		
8 IN OUT		
Adequate handwashing facilities supplied & accessible		
Approved Source 5 points		
9 IN OUT		
Food obtained from approved source		
10 IN OUT N/A NO		
Food received at proper temperature		
11 IN OUT		
Food in good condition, safe, unadulterated		
12 IN OUT N/A		
Required records available; shellstock tags		
Protection from Contamination 6 points		
13 IN OUT N/A		
Food separated & protected		
14 IN OUT N/A		
Food contact surfaces clean & sanitized		
15 IN OUT		
No re-use of foods or single service previously served		

Compliance Status	C	R
Potentially Hazardous Food Time/Temperature 9 points		
16 IN OUT N/A NO		
Proper cooking time & temperature		
17 IN OUT N/A NO		
Proper reheating procedures for hot holding		
18 IN OUT N/A NO		
Proper cooling time & temperature		
19 IN OUT N/A NO		
Proper hot holding temperature		
20 IN OUT N/A		
Proper cold holding temperature		
21 IN OUT N/A NO		
Proper date marking & disposition of PHF		
22 IN OUT N/A NO		
Time as a public health control: approved procedure & records		
Consumer Advisory 3 points		
23 IN OUT N/A		
Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations 5 points		
24 IN OUT N/A		
Proper foods used for susceptible populations		
Chemical 5 points		
25 IN OUT N/A NO		
Sanitizing solutions in excess of allowable limits		
26 IN OUT		
Toxic items properly identified, stored & used		
Approved Procedures 3 points		
27 IN OUT N/A		
Compliance with variance, HACCP, policy		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness and injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Greater weight is given to these violations.

GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices and Standard Operating Procedures are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Mark "X" in appropriate box for C and/or R

Mark "X" in box if numbered item IS NOT in compliance

C=corrected on-site during inspection R=repeat violation (2X demerits)

Pts	C	R
Safe Water & Sewage Disposal		
28 3		
Water & ice from approved source		
29 3		
Plumbing installed; backflow protection		
30 3		
Sewage & wastewater disposal		
Food Equipment		
31 1		
Facilities to maintain product temperature		
32 2		
Approved thawing methods		
33 1		
Thermometers/gauges provided, used & accurate		
Food Identification		
34 1		
Food properly labeled; original container		
Prevention from Contamination		
35 X 3		
Insects/rodents/animals present; unauthorized persons; openings		
36 2		
Food protection during food preparation, storage & display		
37 2		
Personal cleanliness (presentation)		
38 1		
Wiping cloths: properly used & stored		
39 1		
Fruits & vegetables properly washed before use		

Pts	C	R
Proper Use of Utensils		
40 1		
In-use utensils; properly stored		
41 1		
Utensils, equipment & linens; properly stored, washed & handled		
42 1		
Single-service articles: storage & dispensing		
43 2		
Food (ice) contact surfaces: constructed, installed, maintained		
44 1		
Non-food contact surfaces: constructed, installed, maintained		
45 1		
Warewashing facilities: installed, maintained & used; test strips		
46 1		
Non-food contact surfaces clean		
Physical Facilities		
47 3		
Hot & cold water available, adequate pressure		
48 1		
Physical facilities clean		
49 1		
Cleaning equipment properly stored		
50 1		
Toilet facilities constructed, supplied & cleaned, self-closing doors		
51 1		
Refuse properly disposed; facilities maintained		
52 1		
Physical facilities properly installed & maintained		
53 1		
Adequate ventilation & lighting; designated areas used		

Received by (Signature) <i>Jill Castleman</i>	Received by (printed) Jill Castleman	Title Inspector
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES NO (circle one)	Follow-up date:

